

DINNER

RAW BAR

Medium Florida Stone Crab Mustard and Celery Salt, Aji Amarillo Aioli 3 for 35

Chilled Seasonal Oysters Pink Peppercorn and Champagne Mignonette, Passion Fruit and Thyme Granita 4 each

Blue Point - East Coast Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

Pink Moon - East Coast Clean and Creamy Citrus Tone

Kumamoto - West Coast Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

Shrimp Cocktail Citrus Shrimp Cocktail - Ancho Chile Cocktail Sauce 18

Nikkei Salmon Tartare Citrus Avocado and Edamame Smash, Pickled Fresno Peppers 17

Snapper Ceviche Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro 17

Chilled Lobster Tail Whole Grain White Wine Mustard Aioli 31

3 TIERED SEAFOOD TOWER

Blue Point, Kumamoto, & Pink Moon Oysters, Poached Shrimp, Chilled Cold Water Lobster, Crab, Snapper Ceviche, and Assortment of Sashimi, Nigiri, and Spicy Tuna Roll

Petite (serves 2) 98

Imperial (serves 4) 180

SUSHI

Spider Roll Soft Shell Crab, Yuzu Lobster Relish, Lotus Root 25

Deco Maki Pink Sticky Rice, Gulf Shrimp Tempura, Mango, Cream Cheese, Red Onion and Eel Sauce 18

Spicy Tuna Roll Orange and Lemon Avocado Creme, Charred Jalapeño and Ginger Dressing, Green Papaya and Mint Slaw 18

Sashimi Ahi Tuna or Atlantic Salmon 4 per piece

Nigiri Wasabi Sticky Rice and choice of Atlantic Salmon or Ahi Tuna 4 per piece

GREENS

Little Gem Caesar Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 15

Organic Greens ✓ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15

Burrata & Tomato Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion, Mache 17

BEGINNINGS

Pink Brick Scorched Tableside, Wagyu Carpaccio, Black Truffle Butter, Smoky Chimichurri 35

Roasted Brussels Sprouts ✓ Thai Chili, Young Coconut, Basil, Mint 16

Fried Calamari Fresh Spanish Calamari, Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 19

Crab Cake Roasted Garlic & Mustard Aioli, Brussel Sprout Sweet Potato Slaw, and Warm Bacon Vinaigrette 20

Short Rib Empanadas 12-hour Braised Short Rib, Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 19

Grilled Herb Marinated Octopus Salt Tenderized Spanish Octopus, Crispy Sunchokes, Organic Fingerling Potatoes, Squid Ink Emulsion 27

RPM SIGNATURE ITEMS

Rusty Pelican Board for Two Whole Fried Snapper, Lobster and Shrimp Risotto, CAB New York Strip, Smoked Sweet Plantain Mash 130

Surf and Turf Grilled Filet Mignon and Butter Poached Lobster, Peruvian Goat Cheese Mash, Grilled Broccolini 79

Tomahawk Ribeye Steak 46oz Certified Angus Beef 160

The Progressive Himalayan Pink Salt, Roasted Cippolini Onion, Red Wine Shallot, Crushed Pink Peppercorn 125

Filet Mignon 4oz, Ribeye Steak 7oz, Prime Skirt Steak 5oz, Mishima Wagyu Hanger Steak 4oz

FROM THE SEA

Lobster and Shrimp Risotto Fresh Butter Poached Lobster, Marinated Gulf Shrimp, Snow Peas and Carrots 42

Chilean Sea Bass Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango Papaya Salsa 48

Crispy Whole Local Snapper Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 44

Faroe Island Salmon 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38

Sunflower Seed Crusted Halibut Goat Cheese Peruvian Potatoes, Wild Mushrooms, Sea Beans, Red Pepper Coulis 41

Day Boat Pistachio Scallops Roasted Sunchoke Cream, Blood Orange Gastrique, Chili and Honey Glazed Baby Carrots 40

FROM THE LAND

Roasted Chicken Honey Roasted Root Vegetables, Sweet Potato Puree 34

Honey Roasted Root Vegetables ✓ Broccolini, Sweet Potato Puree, Almondine, Preserved Lemon 28

Filet Mignon 8oz Cape Grim, Tasmanian Grass-Fed 48

Ribeye Steak 14oz Omaha Nebraska Ranch 62

New York Strip Reserve 12oz 46

Prime Skirt Steak 10oz 39

Hanger Steak 8oz Mishima Wagyu 34

SIDES

Loaded Twice-Baked Potato Truffle Mash, Bowfin Caviar, Vodka Crème Fraiche 15
Add Fresh Truffle 12

50/50 Mashed Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 10

Grilled Broccoli and Broccolini Garlic Confit, Chili Flakes, Broccoli Purée 11

Rusty Fries Parmesan, Rosemary, Parsley 10

Smoked Sweet Plantain Mash 10

Goat Cheese Peruvian Potatoes 10

Honey Roasted Root Vegetables ✓ Sweet Potato Puree, Almondine, Preserved Lemon 14